

Apple Betty Pie

This recipe has been a favorite in the Christianson family for many years. We call it 'apple crisp' even though it's called 'Apple Betty Pie' in the *Better Homes and Gardens New Cookbook* from 1965.

4 cups sliced, pared tart apples
1/4 cup orange juice (you can use half orange juice and half triple sec orange liquor, or you can use all liquor)
1 cup sugar
3/4 cup flour
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 cup butter

Mound apples in buttered, square pyrex baking dish, sprinkle with orange juice.

For topping:
Combine sugar, flour, spices, and a dash of salt
Cut in butter until mixture is crumbly
Scatter over apples

Bake at 375 for 45 minutes or until apples are done and topping is crisp.

Serve warm with cream or vanilla ice cream.
Makes 6 servings.



Pumpkin Bars

These delicious and very popular Pumpkin Bars were served at the Sixteenth Annual Holiday Tea at Christianson's Nursery, November 26, 2011

Bars:

1/2 cup (1 stick) butter
1 cup light brown sugar, packed
2 large eggs
1 teaspoon pure vanilla extract
1 cup pumpkin puree
1 cup all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg

Penuche Frosting

1/4 cup (1/2 stick) butter
1/2 cup light brown sugar, packed
1/8 cup whole milk or light cream
1 cup confectioners' sugar



For bars:

1. Preheat oven to 350 F (175 C). Lightly butter and flour a 13x9x2-inch pan.
2. In a large bowl, cream together butter and sugar using an electric mixer. Add eggs and vanilla extract, mix to combine. Add pumpkin; mix well.
3. In a medium bowl, combine flour, baking powder, baking soda, salt, cinnamon, ginger and nutmeg; mix to combine. Slowly add flour mixture to butter mixture; mix well. If desired, add nuts or raisins; mix until dispersed evenly.
4. Pour batter into prepared pan; spread evenly. Bake 20 to 25 minutes or until a toothpick inserted in center comes out clean. Allow bars to cool in pan before topping with frosting.

For Penuche Frosting:

1. Combine butter and brown sugar in a sauce pan over medium high heat; bring to boil. Lower heat to medium low and continue to boil for 2 minutes, stirring constantly. Add milk and return to boil, stirring constantly. Transfer mixture to a medium bowl; cool to lukewarm.
2. Gradually add confectioners' sugar, stirring until incorporated. Beat mixture until thick enough to spread; adding additional confectioners' sugar if needed. If frosting is too thick, add a little hot water. NOTE: Work quickly - icing sets up fast!
3. Frost cooled bars with warm frosting; let frosting set completely before cutting into squares. Store finished bars covered in the refrigerator for up to 3 days.

Makes 24 servings